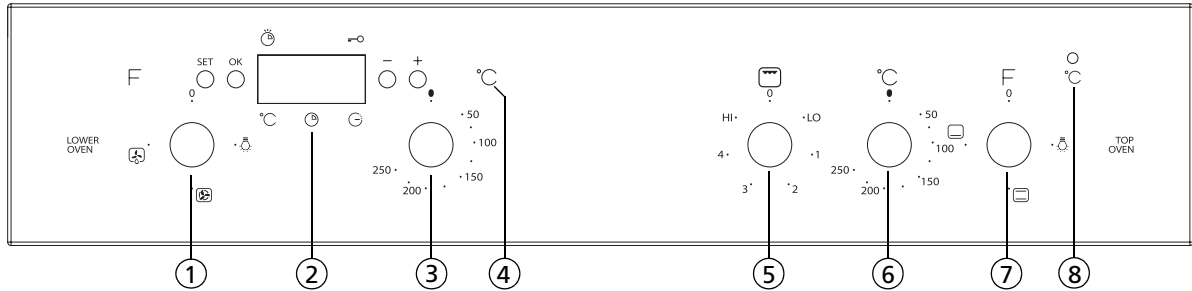


ACCESSORIES • Grid • Grill pan set • Fat pan



- Lower Oven:**
1. Function Selector Knob.
  2. Programmer
  3. Thermostat knob
  4. Red thermostat led (For lower oven)
- Top Oven:**
5. Grill knob
  6. Thermostat knob
  7. Function Selector Knob
  8. Red thermostat led (For top oven)

LOWER OVEN FUNCTIONS TABLE		
Function	Adjustable temperature	Description of function
0 Oven OFF	-	-
LAMP	-	To switch on the oven light.
FAN/THERMO-VENTILATED	50°C - 250°C	To cook (without preheating) foods that require the same cooking temperature on one or more shelves.
THAWING		<ul style="list-style-type: none"><li>• Ideal for thawing frozen food at room temperature.</li><li>• The food should be placed in the oven in its wrapping to prevent it from drying out.</li></ul>

TOP OVEN FUNCTIONS TABLE	
Function	Description of function
0 Oven OFF	-
LAMP	To switch on the oven light.
STATIC	To cook meat, fish and poultry in the oven.
BOTTOM HEATING ELEMENT	To finish cooking fruit or cheese cakes or to thicken sauce.
SINGLE GRILL	<ul style="list-style-type: none"><li>• To cook meat (smoked bacon, steaks, sausages, etc.) and to make toast.</li><li>• Turn the food during grilling.</li></ul>

**USING THE LOWER OVEN:**  
Please refer to the separate instructions for use of the electronic programmer

**USING THE TOP OVEN:**

**Grill Function:**  
**Grill** : turn the grill knob (4) to the required grilling position.

**Oven Light** : turn the function selector knob (6) to the required position.





**Static** and **Bottom heating** function:






1. Turn the function selector knob (6) to the required position.
2. Turn the thermostat knob (5) to the required temperature.

LOWER OVEN FOOD COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking Time (min. approx.)
<b>MEAT</b> Lamb, Kid, Mutton (kg. 1)		-	2	190	75 - 95
Roast (Veal, Pork, Beef) (kg. 1)		-	2	190	70 - 90
Chicken, Rabbit, Duck		-	2	190	60 - 80
Turkey (kg. 6) + level. 3 browning		-	1	190	170 - 180
Goose (2 Kg)		-	2	190	90 - 110
<b>FISH (WHOLE) (1-2 kg)</b> Gilt-head, Bass, Tuna, Salmon, Trout		-	2	190	40 - 60
<b>VEGETABLES</b> Stuffed tomatos/peppers		-	2	200	50 - 60
Baked potatoes		-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		-	2	200	50 - 60
<b>SWEETS, PASTRIES, ETC.</b> Raising cakes (sponges)		-	3	160	35 - 45
Tarts		-	2	180	35 - 45
Rich fruit cake		-	2	160	100 - 110
Biscuits		-	1 - 3	160	25 - 35
Cream puffs		-	1 - 3	180	40 - 50
Savoury Pies		-	3	190	45 - 55
Lasagne		-	2	200	45 - 55
Meringues		-	1 - 3	80	150 - 180
Vol-au-vents		X	1 - 3	200	20 - 25

TOP OVEN FOOD COOKING TABLES

FOOD	Function	Preheating	Shelf (from the bottom)	Temperature (°C)	Cooking Time (min. approx.)
Scones		X	1	200	20-25
Victoria Sandwich cake		X	1	170	20-30
Small cakes		X	1	160	20-30
Rich fruit cake		X	1	150	100-110

FOOD	Function	Preheating (5 minutes)	Shelf (from the bottom)	Power level	Cooking Time (min. approx.)
Toasts		X	2 Pan set	4	1-3
Pork chops		X	1/2 Pan set	4	30-35
Spits		X	1/2 Pan set	4	35-40
Bacon rasher		X	1/2 Pan set	4	5-10
Sausages		X	1/2 Pan set	4	15-20

**N.B.:** Cooking times and temperatures are given merely as a guide.